

NEW YEAR'S MENU

Un cordial salüt dal nos chef
Bassem Ayad

Carpaccio of salmon and monkfish
horseradish foam
lemon vinaigrette and garden cress

Clear beef broth
with beef ravioli
and sherry oil

Blood orange sorbet with Campari

Slow-cooked saddle of veal
on parsnips-mashed potatoes
with sautéed vegetables pearls and port wine sauce

or

Poached monkfish medallions
on matcha sauce, celery-apple cream
ginger foam and fried potatoes

or

Homemade tagliatelle
with sautéed chanterelles
Ticino Merlot sauce and winter truffle foam

New Year's chocolate variety
truffle-pralinés, white chocolate mousse
with cardamom, chocolate parfait

5-course menu
including one glass of sparkling wine
CHF 135.- per person excluding drinks